Christmas Mail Setting Record

Postmaster General Arthur E. Summerfield said today that this 1955 "new look" holiday mail season is the biggest in the Post Office Department's history.

The "new look" consists of services and speed never available before for many millions of pieces of holiday mail.

This is the biggest Christmas mail season of record, with more mail handled than ever before, latest reports indicate.

During the quarter ended December 31, 1955, it is estimated that more than 17 billion pieces of mail will be carried — more than 300 pieces, on the average, for every family in America.

This month alone deliveries are expected totaling about 7 1-3 billion, about 2 1-2 billion above a normal month this year.

Services available this Christmas for the first time include Certified and Combination mail.

Certified mail may be used to send gift certificates, savings bonds and the like, and proof of delivery is available to the sender.

Combination mail may be used to mail a letter or message inside a package or publication.

For example, a personal letter may be mailed inside the parcel post package being sent to Aunt Jane, after payment of appropriate postage for both the parcel and the letter inside.

Meanwhile today Postmaster General Summerfield offered a last-minute tip to mailers of Christmas cards.

"For some obscure reason," he said, "many persons seem to feel it is bad taste to put a return address on Christmas cards. Actually, it is in the best of taste. It saves friends and acquaintances much time and effort in keeping their mailing lists up to date and assures the sender, if he uses 3 cent postage, that he will know if a greeting is not deliverable."

Extra service when needed is also a keynote of this year's Operation Santa Claus for the Post Office Department.

Many city and suburban neighborhoods will be getting extra deliveries each day as Christmas nears. And special extra hours are authorized at many post offices.

The Post Office Department's experimental Airlift of regular 3-cent letters by air between most major cities in the nation will carry about 150 million pieces of regular first-class mail this month alone, many as much as 48 hours earlier.

A good many of these will be Christmas cards, to which patrons have been wise enough to attach 3-cent stamps.

Besides its practical services in assisting Santa, Mr. Summerfield noted, the Post Office Department actually is Santa Claus in some respects.

For example, there is Santa Claus, Indiana. This post office (celebrating its 100th birthday next year) handles many hundreds of thousands of letters and parcels for kids of all ages at Christmas time, proving by its postmark there really is a Santa Claus.

Postmaster Elbert S. Reinke reported mail loads had been running about 85,000 pieces a day this Christmas season, and would hit a peak of about 125,000.

Besides Santa Claus, Indiana, there are two North Poles, one a postal station at Lake Placid, New York, and the other a station at Fairbanks, Alaska. And there are many other post offices with postmarks apropos of Christmas, such as Christmas, Florida, and Bethlehem, Pennsylvania.

Mail this Christmas season will be going through many unusual, and, in some cases, perilous routes over the nation. There will be 32 couriers delivering Christmas mail by using their private airplanes, and 96 will speed the mail along routes where only their shallow draft boats can pass. There are also still 136 horseback (actually, in some instanecs, muleback) routes and 8 star routes where the mail contractors travel up and down mountainous terrain by foot to deliver Uncle Sam's mail.

The Post Office Dpartment also helps play Santa Claus for many children at Christmas time, Mr. Summerfield noted.

Tens of thousands of letters that are addressed to Santa Claus that do not find their way to Santa Claus, Indiana, are held at post offices where they have been mailed. Local postmasters take great care in handling them. Charitable institutions and other organizations may request postmasters to send letters that have been addressed to Santa Claus to them, to be used for philanthropic purposes. Postmasters may comply with these requests and make proportionate distribution among those asking for the letters.

DIRTY UTENSILS CAUSE IMLK CONTAMINATION

Dirty utensils and milking equipment are are the greatest single cause of milk contamination, says Guy J. Nageotte, associate dairy husbandman at VPI.

Danger points are open seams, cracks, dents, and scratches in the milking equipment, in the worn and cracked rubber parts of milking machines, and in suction hoses or pipelines, where dirt may collect and contaminate the milk.

In using steam or hot water to sterilize milk utensils, a thorough job must be done to prevent development of heat-resistant bacteria that can withstand a pasteurization treatment.

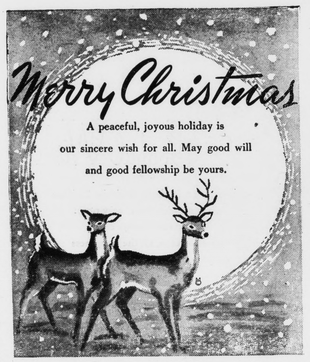
Such heat-resistant bacteria can create serious dairying problems, since they lower the keeping qualities of milk and dairy products, and contaminate the plant equipment with which they come in contact.

To clean milk utensils and equipment properly, follow the "rinse-clean-rinse" routine. First, rinse all equipment with hot or cold water immediately after the milk is poured from the utensil. Next, scrub all equipment with a good brush, using hot water and a soapless cleaner. Third, rinse all equipment in scalding water, at least 180 degrees F.

Upend the equipment on racks to drain and dry. Just before the next milking, rinse the equipment with a fresh sanitizing solution.

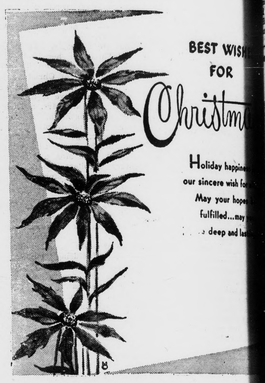
GETS $7,000 FOR FINGER

Birmingham, England.- Mrs. Lily Patten, 44-year-old factory worker, was taken to a hospital after the middle finger on one hand was crushed in a press. The ... treated her, mistakingly ... the little finger of the ... of the injured digit. T... warded Mrs. Patten ... ages from the surgeon.



A peaceful, joyous holiday is our sincere wish for all. May good will and good fellowship be yours.

Beasley's Cities Service
GROVER BEASLEY, JR., Prop.
Phone 8833 Route 460, Appomattox


BEST WISH FOR Christm
Holiday happi... our sincere wish fo... May your hope... fulfilled...may ... deep and la...

THE FLOWER SHO
MRS. L. A. YOUNG and MRS. W. W. BURK
Appomattox, Virginia

At the MacLean House at Appomattox, General Robert E. Lee and General Ulysses S. Grant met on April 9, 1865 — the first step in the reunion of our states into a great nation where the common brotherhood of man prevails.

Season's Greetings

The Officers and Staff of The Bank of Appomattox extend to you their sincerest wishes for the Holiday Season and a New Year filled with Happiness.

THE BANK OF APPOMATTOX
Member Federal Deposit Insurance Cor...
Appomattox, Virginia
NOTE: Above McLean House Scene courte... State-Planters Bank and Trust Company, Richm...

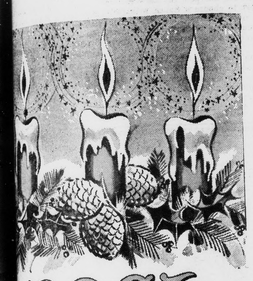
Appomattox Frozen Food Locker
Appomattox, Virginia

BLE RECOVERED

Okla.- During World ...ble fighting for Aachen, ...ian Bill Bolloway, of Mc-...ck, received a letter from ...ck, of Aachen, saying ...nd a Bible, with Hollo-... inside, is the rubble of ... father and wanted to re-... Bolloway now lives in Cali-... his parents live here.

SMART GOPHER

Las Vegas.- Paul Thomas, a farmer harassed by a pesky gopher, dropped a concussion bomb into the gopher's hole. But the gopher pushed the bomb, with fuse burning, back out. Thomas quiekly picked up and hurled it away. The bomb ignited a hay pile. While firemen saved Thomas' house and barn, twelve tons of hay were destroyed and the gopher still peers out of his hole.



With happy memories of many pleasant friendships, we extend our sincere wishes for a joyous Christmas to all.

Garst & Jamerson
Appomattox, Virginia

Sarah Anne's COOKING CLASS

Oysters are good to eat, they are also an excellent source of protein, minerals and vitamins. When buying oysters be sure they are absolutely fresh. For the oyster stew, the small ones are preferred, while the large ones are best for other dishes.

Oyster Stew

1 quart rich milk
1-4 cup cream
1 1-2 pints oysters cleaned
4 tablespoons butter
Salt
Cracker crumbs
Pepper
Worcestershire sauce

Put milk in a heavy sauce pan. Heat gradually to scalding. Add cream, mix, then add oysters. Season to taste with salt, pepper, and Worcestershire sauce. Heat until the edge of the oysters curl. Add butter and sprinkle with cracker crumbs. Serve at once with crisp crackers.

Oyster - Bacon with Creole Sauce

Oysters
Salt and pepper
Bacon slices
1-2 cup rice
Creole sauce
Chopped green pepper
Chopped onion

Allow 4 large oysters for each person. Sprinkle with salt and pepper. Wrap each oyster with bacon. Secure with toothpicks. Cook rice, have it dry and fluffy. Broil the oyster rolls about 1 1-2 minutes on each side. Do not overcook. Heat the creole sauce, if desired add extra green pepper and onion. Arrange rice and oysters (remove the toothpicks) on a platter. Pass the hot creole sauce.

Stuffed Oyster Rolls

6 hard dinner rolls
2 slices bacon
2 onions chopped
Few cup up celery leaves
Celery salt
Pinch of marjoram
Salt
Tobasco sauce
1-4 cup minced pimiento
12 oysters—1 cup soft bread crumbs

Cut slices off top and scoop out centers of hard dinner rolls. Cut bacon slices fine and fry. Cook for a few minutes. Add 12 oysters, drained, chopped, soft crumbs. Have heat low. Cook about 2 minutes. Season with salt, pepper and Tobasco sauce. Stir in minced pimiento. Mixture should be soft but not soupy. Butter roll shells on inside. Fill with oysters. Heat in oven. Coffee should be served.

Oyster Souffle

1-4 cup quick cooking tapioca
1 1-4 cups hot milk
1 teaspoon salt
Few grains white pepper
1 tablespoon butter
3 egg
1-2 pint oysters, cut in pieces

Add tapioca to the hot milk. Add salt and white pepper. Cook until tapioca is clear (about 5 minutes). Remove from heat, add butter and when melted add hot mixture to the well beaten egg yolks. Add oysters. Fold in well beaten egg white. Pour into a buttered baking dish. Bake 35 minutes in an oven 300 degrees. Serve at once.

Oysters on Toast

1-2 cup chopped onion.
1-2 cup chopped green pepper
1-4 cup butter
1 tablespoon chopped parsley
1 cup tomato sauce
1 pint oysters
Toast

Melt butter, add pepper and onion. Cook until soft. Add parsley, catchup, and oysters. Cook until oysters curl in edges. Serve on hot buttered toast.

Broiled Oysters

1 pint large oysters cleaned and dried
1-4 cup melted butter
2-3 cup cracker crumbs
1-2 teaspoon salt - Toast
1-8 teaspoon pepper

Dip oysters in butter, then in crumbs mixed with salt and pepper. Broil on a greased broiler rack, 2 inches from heat. Turn once while cooking. Serve on toast with parsley butter.

Parsley Butter

1-4 cup softened butter
Salt and pepper to taste
2 teaspoons parsley chopped fine
2 taespoons lemon juice

Add salt, pepper and parsley to butter. Beat well. Gradually add lemon juice.

Creamed Oysters

1 1-2 cups white sauce
1 pint cleaned oysters
1-2 teaspoon celery salt
Patty shells

Put oysters in a saucepan with water and liquid drained from them. Heat and cook until oysters are plump and edges begin to curl. Drain. Add to white sauce to which celery salt has been added. Serve hot in patty shells.

CHECK ON TEACHERS

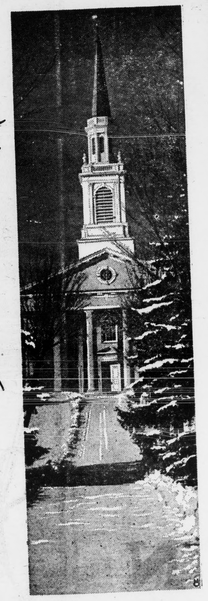
St. Louis, Ill.- The local School Board has hired a private detective agency to check on the absenteeism of 720 teachers and custodians. Officials said the school district paid $59,000 for teacher and $30,000 for custodian absenteeism in the fiscal year ended June 30.

On your journey through the Holiday Season, may good health and happiness always ride with you.

J. E. Jamerson & Sons
Appomattox, Virginia

The Season's Greetings

We extend to our many good friends a sincere wish for a Yuletide laden with a wealth of the good things in life. May every day be filled with the blessings of good health, happiness and warm friendships.



Poe Hardware Company
Appomattox, Virginia

A CHRISTMAS GREETING

Let us harken to the clear-voiced choristers, as they hail the approach of another Christmas! May you partake in fullest measure of all of the joys of the season and carry its inspiration with you into the New Year.

Planters Warehouse
"We Appreciate Your Patronage"
JOEL WATKINS JOEL WATKINS, JR.
Farmville, Virginia